

WHAT IS CLAIMED IS:

1        1/ A method for preparing a potato product comprising:  
2            producing potato pieces having a desired shape from potatoes; and  
3            passing the potato pieces through a batter solution containing a food  
4            grade color selected from the group consisting essentially of, individually or in  
5            combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color  
6            compounds or aluminum salts of corresponding FD&C dyes extended on a  
7            substratum of alumina hydrate.

1            2.    The method of Claim 1, wherein the potato pieces are produced by  
2            cutting the potato into the potato pieces and at least partially cooking the potato  
3            pieces in a water bath or a steam chamber to swell and partially gelatinize potato  
4            starch in the potato pieces before passing said pieces through the batter solution.

1            3.    The method of Claim 2, wherein the potato pieces that are at least  
2            partially cooked are dried before passing the potato pieces through the batter  
3            solution.

1            4.    The method of Claim 1, including removing the potato pieces from the  
2            batter solution and parfrying the potato pieces.

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1           5.    The method of Claim 1, wherein the potato pieces are produced by  
2           forming a potato mash from the potatoes and extruding the potato mash to form  
3           the potato pieces.

1           6.    The method of Claim 1, including adding a natural or artificial  
2           sweetener to the batter solution before passing the potato pieces through the batter  
3           solution to impart a sweet taste to the potato pieces.

1           7.    The method of Claim 1, including adding granulated sugar to the batter  
2           solution before passing the potato pieces through the batter solution.

1           8.    The method of Claim 1, including adding granulated sugar and  
2           sucralose to the batter solution before passing the potato pieces through the batter  
3           solution to impart a sweet taste to the potato pieces.

1           9.    A method of preparing potato products comprising:  
2                   at least partially cooking potatoes in a water bath or a steam chamber;  
3                   producing potato mash from the at least partially cooked potatoes;  
4                   mixing the potato mash with at least one of an artificial or natural  
5           sweetener and food grade color to produce a potato mixture;  
6                   forming the potato mixture into potato pieces;

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1        7 frying the potato pieces; and *then*  
2        freezing the potato pieces.

1        10. The method of Claim 9, wherein the potato mash is mixed with a  
2        natural or artificial sweetener that includes granulated sugar.

1        11. The method of Claim 9, wherein the potato mash is mixed with a  
2        natural or artificial sweetener that includes sucralose.

1        12. The method of Claim 9, wherein the potato mash is mixed with cocoa  
2        and chocolate flavor.

1        13. The method of Claim 9, wherein the potato mash is mixed with  
2        artificial cinnamon flavor.

1        14. The method of Claim 9, wherein the potato mash is mixed with a food  
2        grade color selected from the group consisting essentially of, individually or in  
3        combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color  
4        compounds or aluminum salts of corresponding FD&C dyes extended on a  
5        substratum of alumina hydrate.

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1           15. The method of Claim 9, wherein the potato mash is mixed with both an  
2 artificial or natural sweetener and food grade color.

1           16/ A prepared colored French fried potato product comprising:  
2 potato pieces which have been passed through a colored batter solution  
3 containing food grade color to coat the potato pieces and impart color to the potato  
4 pieces, and subsequently fried;  
5 the food grade color in the batter solution being selected from the group  
6 consisting essentially of, individually or in combination; xanthine, monoazo,  
7 pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of  
8 corresponding FD&C dyes extended on a substratum of alumina hydrate.

1           17. The prepared colored French fried potato product of Claim 16,  
2 wherein the potato pieces are formed potato pieces produced from a potato mash.

1           18. The prepared colored French fried potato product of Claim 16,  
2 wherein the potato pieces are cut from raw potatoes.

1           19. The prepared colored French fried potato product of Claim 16,  
2 wherein the batter solution also includes an added artificial or natural sweetener.

1           20. The prepared colored French fried potato product of Claim 16,  
2 wherein the potato pieces are frozen.

1           21. A prepared sweet flavored French fried potato product comprising:  
2 potato pieces produced through addition of a natural or artificial sweetener  
3 to impart a sweet taste to the potato product and subsequently fried.

1           22. The prepared sweet flavored French fried potato product of Claim 21,  
2 wherein the natural or artificial sweetener includes granulated sugar.

1           23. The prepared sweet flavored French fried potato product of Claim 21,  
2 wherein the natural or artificial sweetener includes sucralose.

1           24. The prepared sweet flavored French fried potato product of Claim 21,  
2 wherein the potato pieces also contain added cocoa and chocolate flavor.

1           25. The prepared sweet flavored French fried potato product of Claim 21,  
2 wherein the potato pieces also contain artificial cinnamon flavor.

1           26. The prepared sweet flavored French fried potato product of Claim 21,  
2 wherein the potato pieces also contain a food grade color selected from the group

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1 consisting essentially of, individually or in combination; xanthine, monoazo,  
2 pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of  
3 corresponding FD&C dyes extended on a substratum of alumina hydrate.

1 27. The prepared sweet flavored French fried potato product of Claim 21,  
2 wherein the potato pieces are formed potato pieces produced by forming potato  
3 mash containing the natural or artificial sweetener.

1 28. The prepared sweet flavored French fried potato product of Claim 27,  
2 wherein the potato mash also contains an artificial coloring agent.

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